

DINNERLY



No Chop! One-Skillet Smoky Chicken & Orzo

with Peas



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this one-skillet smoky chicken & orzo?

Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken and orzo, add broth, then stir in the peas. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- ¼ oz smoked paprika
- ¼ oz granulated garlic
- 2 (3 oz) orzo ¹
- 1 pkt chicken broth concentrate
- 5 oz peas

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 29g, Carbs 76g, Protein 41g



1. CHICKEN VARIATION

Pat **chicken strips** dry. In a medium bowl, toss with **smoked paprika** and 1 **tablespoon oil**, and season with **salt** and **pepper**.

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



2. Cook orzo

To same skillet over medium heat, add 1 **tablespoon butter**, ¼ **teaspoon granulated garlic**, and 1 **cup orzo**; cook, stirring, until orzo is toasted, 1–2 minutes. Add **chicken broth concentrate**, 2¼ **cups water**, and ½ **teaspoon salt**; bring to a boil. Reduce heat to medium and cover; simmer until orzo is al dente and water is absorbed, 8–10 minutes.



3. Finish & serve

To skillet with **orzo**, stir in **peas**. Continue to cook until warmed through, about 2 minutes. Stir in 2 **tablespoons butter** and 1 **teaspoon vinegar**.

Season **orzo** to taste with **salt** and **pepper**. Serve **smoky chicken** over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!